

Incr-Edible recipes!

Cooking With The Coffee Shoppe's Tea & Coffee

True "teas" are made from the dried leaves of the *Camellia sinensis*, the tea plant. Due to the tea leave's texture, recipes turn out much better when a brew is made using the tea bags. Once the brewing time is completed, the tea bags are disposed of and only the liquid is added to the recipe. The different flavors that can be achieved are endless - from Lapsong to a smooth Ceylon. The flavored teas can add a rainbow of character as well.

Our flavored teas are not only great for drinking, but add "Zest" to your favorite recipes.

Teas are a very healthy seasoning, they have no calories or fat, and they are less expensive than most seasonings in your local grocery store. But best of all, they help to create some of the most mouth-watering dinners and deserts that you will ever taste.

Don't believe us, try one out!

We invite you to try these special recipes.

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[Cool ways to enjoy The Coffee Shoppe Teas](#)

- [Hot ways to enjoy The Coffee Shoppe Teas](#)
- [Cooking with tea and other recipes](#)

Do you have a favorite recipe? Please email your submissions to [recipes@The Coffee Shoppe.com](mailto:recipes@TheCoffeeShoppe.com).

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Cool Ways To Enjoy The Coffee Shoppe Teas

Here are a few of our favorite recipes to try at home. Be creative and invent your own specialty tea drinks with your favorite teas, fruit juices and syrups.

Sweet Apple Cinnamon Herbal Shake

Ingredients Needed:

For each 16 oz glass:

-

2 cups vanilla ice cream

- 2 The Coffee Shoppe Apple Cinnamon tea bags
- 1/4 tsp. cinnamon (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Top with whipped cream

Blackberry Blaze Escape

Ingredients Needed:

For each 16 oz glass:

-

2 cups vanilla ice cream

- 2 The Coffee Shoppe Blackberry Blaze tea bags
- 1/4 tsp. Blackcurrant syrup (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with whipped cream

Lemon Blossom Blaster

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 Lemon Blossom tea bags
- 1/4 tsp. lemon juice (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with lemon wedges

Licorice Spice Dessert

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 Licorice Spice tea bags
- 1/4 tsp. cinnamon (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with whipped cream

Mango Passionfruit Fiesta

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 The Coffee Shoppe Mango Passionfruit tea bags
- 1/4 tsp. Passionfruit syrup (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with whipped cream

Peppermint Fields

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 Peppermint tea bags
- 1/4 tsp. vanilla syrup (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with fresh mint leaves

Red Raspberry Dreams

Ingredients Needed:

For each 16 oz glass:

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2 cups vanilla ice cream

- 2 The Coffee Shoppe Red Raspberry tea bags
- 1/4 tsp. raspberry syrup (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

Triple Berry

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4 oz. of ice

- 6 oz. The Coffee Shoppe Red Raspberry iced tea
- 2 oz. cranberry juice
- 1 oz. blackberry syrup

Combine ice, iced tea, juice and Entner-Stuart blackberry syrup in a cocktail shaker or a jar with a lid. Shake until cold and frothy. Pour into a tall iced tea glass.

Raspberry Ripple

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6 oz. of The Coffee Shoppe Red Raspberry

- 1 shot combined of raspberry & vanilla syrup
- Add a touch of cream
- Ice

Shake and pour

Citrus Sipper

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6 oz. of The Coffee Shoppe Tropical Blast

- 1 shot of lemon & lime syrup
- Ice

Shake and pour

Passion Zing Delight

•

1 1 oz. shot cherry syrup

- 1 1 oz. combined shot apricot, raspberry, & strawberry syrups
- 1 oz. half-n-half
- 4 oz. English Breakfast Tea
- 2 oz. club soda

Add tea to syrup mix. Add club soda. Shake with a topping of half-n-half.

Yield: 1 8 oz. glass

Fiji Iced Tea

Our Interpretation of Thai Iced Tea.

In a cocktail shaker (or a jar with a lid), place 1/2 scoop of ice, 8 oz. of double strength

*The Coffee Shoppe English Breakfast black tea, 1/4 oz. of cream or half and half, 1 oz. almond syrup, and 1 1/2 oz. of coconut syrup**. Shake until cold and frothy. Pour into a tall iced tea glass.

*To make black tea: Brew a tea concentrate from The Coffee Shoppe English Breakfast or Darjeeling Tea. Use 8 tea bags. Steep the 8 tea bags in 16 oz. of boiling water for 5 minutes. Then gently squeeze tea bags and remove. Pour hot tea into 16 oz. of cold water to dilute to proper strength.

Hawaiian Mist

Tropical herbs and citrus juices.

In a cocktail shaker (or a jar with a lid), place 1/2 scoop of ice, 6 oz. of Red Raspberry* ice tea, 2 oz. of orange juice, and a splash of lemon juice concentrate or a squeeze of

fresh lemon. Shake until cold and frothy. Pour into a tall iced tea glass. Caffeine free.

*To make Blueberry Vanilla: Brew a tea concentrate from The Coffee Shoppe Blueberry Vanilla Tea. Use 8 tea bags. Steep the 8 tea bags in 16 oz. of boiling water for 5 minutes. Then, gently squeeze tea bags and remove. Pour hot tea into 16 oz. of cold water to dilute to proper strength.

Tea and Fruit Juices

Combine fresh fruit juices and iced tea for a sensational taste that's lighter and more refreshing than juices or sodas alone.

Try these The Coffee Shoppe Tea and fruit juice combinations:

- Cranberry Orange - Tropical juice blends
- Red Raspberry - Apple; Lemon; Pear; White Grape; Pineapple
- Tropical Blast* - Apple; Lemon; Pear; White Grape
- Kiwi Tangerine* - Tropical juice blends

The Coffee Shoppe Red Raspberry Punch

Steep 12 Red Raspberry tea bags in 4 cups (32 oz) boiling water for 10 minutes. Gently squeeze tea bags and remove. Add 2 cups (16 oz) cold water, 2 cups (16 oz) apple juice and 2 oz lemon juice. Garnish and serve over ice. Makes 2 quarts. Caffeine free.

The Coffee Shoppe Flavored Iced Teas

Add flavored fruit syrup* to The Coffee Shoppe Iced English Breakfast or Darjeeling Tea. Pour 1-1/2 oz. of fruit syrup in bottom of a tall iced tea glass. Add ice, iced tea and stir.

Passion Fruit, Raspberry, or Black Currant syrups are recommended.

Green Apple Sparkler

-

1 1/3 cups tea concentrate (made from The Coffee Shoppe Tea Premium Green tea)

- 1 1/3 cups apple juice
- 1 1/3 cups sparkling water
- Ice cubes

Combine tea concentrate, apple juice and sparkling water. Pour into ice filled glasses. Makes 4 servings.

Green Tea ginger Sparkler

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1 1/3 cups tea concentrate (made from The Coffee Shoppe Tea Premium Green tea)

- 1/4 cup finely chopped crystallized ginger
- 2 2/3 cups chilled ginger ale
- Ice cubes

Combine ginger and tea concentrate while still hot and refrigerate for at least three hours. Strain and discard ginger. Pour concentrate and ginger ale into ice filled glasses. Makes 4 servings.

Papaya Nectar Green Tea

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1 1/3 cups tea concentrate (made from The Coffee Shoppe Tea Premium Green tea)

- 1 1/3 cups Papaya Nectar
- 3 Tsp. honey
- Ice cubes

Combine tea concentrate, papaya nectar and honey. Pour into ice filled glasses. Makes 4 servings.

Strawberry Banana Lemonade

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6 The Coffee Shoppe Strawberry Banana tea bags

- 30 oz. Lemon Juice

Steep 6 tea bags of The Coffee Shoppe Strawberry Banana tea in 4 cups of boiling water for 5 minutes Gently squeeze the tea bags and remove them. Allow the tea to cool. In a large pitcher combine tea with Strawberry Juice. Stir well and serve over ice. Makes five 12 oz. servings.

Honey Lemon Dew Berry iced tea

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1 cup Lemon Blossom Iced Tea

- 1 cup Strawberry Nectar
- One shot Mandarinino syrup
- Ice cubes

Place one Lemon Blossom tea bag into an 8 oz. cup. Pour approximately 2 oz. (1/4 cup) boiling water into cup and steep for 4 to 6 minutes. Remove tea bag and fill cup to top

with cold water. Mix with strawberry nectar, Mandarino syrup and ice. Makes one 18 oz. serving.

Green Banana iced tea

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1 cup The Coffee Shoppe Premium Green Tea

- 1 cup Banana Pineapple Nectar
- Ice cubes

Place one tea bag of The Coffee Shoppe Premium Green Tea into an 8 oz. cup. Pour approximately 2 oz. (1/4 cup) boiling water into cup and steep for 4 to 6 minutes.

Remove tea bag and fill cup to top with cold water. Mix with banana pineapple nectar and ice. Makes one 16 oz. serving.

Mandobando iced tea

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1 cup The Coffee Shoppe Premium Green Tea

- 1 cup Banana Pineapple Nectar
- 1 shot Mandarino syrup
- Ice cubes

Place one tea bag of The Coffee Shoppe Premium Green Tea into an 8 oz. cup. Pour approximately 2 oz. (1/4 cup) boiling water into cup and steep for 4 to 6 minutes.

Remove tea bag and fill cup to top with cold water. Mix with banana pineapple nectar, Mandarino syrup and ice. Makes one 18 oz. serving.

Irish Cherry Cream iced tea

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1 cup The Coffee Shoppe Irish Breakfast Tea

- 1 cup cherry juice
- 1 shot cherry syrup
- 1/4 cup half & half
- Ice cubes

Place one tea bag of The Coffee Shoppe Irish Breakfast Tea into an 8 oz. cup. Pour approximately 2 oz. (1/4 cup) boiling water into cup and steep for 4 to 6 minutes.

Remove tea bag and fill cup to top with cold water. Mix with cherry juice, cherry syrup, cream and ice. Makes one 20 oz. serving.

Cranberry Twister iced tea

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1 cup The Coffee Shoppe Irish Breakfast Tea

- 1 cup prepared cranberry, raspberry, strawberry juice
- 1 shot raspberry syrup
- Ice cubes

Place one tea bag of The Coffee Shoppe Irish Breakfast Tea into an 8 oz. cup. Pour approximately 2 oz. (1/4 cup) boiling water into cup and steep for 4 to 6 minutes. Remove tea bag and fill cup to top with cold water. Mix with juice, raspberry syrup, and ice. Makes one 18 oz. serving.

Casablanca Cooler

Green teas & exotic fruit juices

- 4 oz. of ice
- 8 oz The Coffee Shoppe Iced Tea (The Coffee Shoppe Moroccan Mint or Premium Green)
- 4 oz tropical juice*
- 1 oz passion fruit syrup**

Combine ice, iced tea, tropical juice and passionfruit syrup in a cocktail shaker or a jar with a lid. Shake until cold and frothy. Pour into a tall iced tea glass. Garnish as desired.

* Make your own tropical blend of juice with 1/3 pineapple juice, 2/3 orange juice and a splash of passion fruit syrup.

Sea Captain's Punch

Makes 2 qts punch (16 4 oz. servings) May be tripled for a larger group.

- 1 qt. strong The Coffee Shoppe English Breakfast tea
- 10 lemons
- 1 fifth (26.5 oz.) dark rum
- 1/2 c. brandy
- 1/4 c. peach brandy
- 2 c. unsweetened pineapple juice

Combine 1 qt. cold water and 3 teabags of The Coffee Shoppe English Breakfast tea in a large container. Let brew either outside or in refrigerator about 1 hour. Meanwhile, remove rind from the lemon. Cut the rind into thin strips. Add the rind and juice of the lemons to the brewed tea. Cover and store overnight at room temperature.

Just before serving, pour tea mixture, rum, pineapple juice, and both brandies over a block of ice in a punch bowl.

Coconut Tea Ice Cream

makes 8 servings

- 5 The Coffee Shoppe Chai Spice
- 1/2 t. allspice
- 1 c. boiling water
- 1 c. evaporated milk, scalded
- 3 eggs, separated
- 1 1/2 c. sugar
- 1/4 t. salt
- 1 T. lemon juice
- 1 c. heavy cream
- 1 c. coconut finely chopped
- 2 t. grated lemon rind

Put teabags and allspice in bowl. Pour boiling water over tea, immediately add scalded milk. Brew tea mixture 5 minutes. Cool to room temperature. Beat egg yolks, 1 c. sugar and salt. Add cooled tea mixture and cook in double boiler until thickened, stirring constantly. Cool. Add lemon juice and rind. Beat egg whites until stiff and beat in remaining sugar. Whip cream until thick enough to hold a soft peak. Fold egg whites and whipped cream into tea mixture, put in freezer. When 1/2 frozen, stir in coconut. Freeze until firm.

Iced green tea

As we know, green tea is even healthier for us than black tea, with its abundance of polyphenols. I have been making green tea ice tea this summer, and I find it very refreshing, and a fine alternative to iced black tea. I would say about 50% of the guests I have served it to have enjoyed it and asked for seconds. I use a large tea ball, and fill it half full with a simple loose green. I then put it in a "boiling-water-proof" glass pitcher, and pour very hot (almost boiling) water over it. I let it steep two minutes. Sometimes I add a little sugar while its warm, and sometimes I don't. I keep it in the refrig. It lasts much longer in the frig than iced black tea (which goes sour and slimy after a couple days in the frig, especially if you "sugar" it while its warm, which I do).

sincerely,

Rhett Diessner

Associate Professor of Psychology and Education
and tea devotee

Apricot Tea Sparkler

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1 1/3 cups tea concentrate (made from The Coffee Shoppe Irish Breakfast tea)

- 1 1/3 cups apricot nectar
- 1 1/3 cups sparkling water
- Ice cubes

Combine concentrate, apricot nectar and sparkling water. Pour into ice filled glasses.
Makes 4 servings.

Sparkling Punch

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4 The Coffee Shoppe Red Raspberry tea bags

- 1 The Coffee Shoppe Licorice Spice tea bag
- 1 tablespoon honey
- 1 bottle of plain sparkling water

Brew The Coffee Shoppe tea bags in 1 cup (8 oz.) boiling water. Let steep for 5 minutes. Add honey. Remove tea bags. Cool tea. Place 1/2 oz. or more of tea in champagne flute and fill with sparkling water.

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Hot Ways To Enjoy The Coffee Shoppe Teas

The Coffee Shoppe Festive Egg Nog

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6 The Coffee Shoppe Darjeeling or English Breakfast tea bags

- 2 eggs
- 1 can (14 oz.) sweetened condensed milk
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 quart milk
- 1/2 pint whipping cream
- Ground nutmeg

Brew The Coffee Shoppe tea bags in 1 cup (8 oz.) boiling water. Steep for 5 minutes. Remove tea bags. Cool tea. Add beaten eggs, condensed milk, vanilla, salt, tea, milk and mix well. Serve in mugs. Top each mug with whipping cream and ground nutmeg. Makes 8 servings.

Chocolate Mint

Makes 6 servings.

- 6 The Coffee Shoppe Peppermint tea bags
- 6 cups (48 oz.) milk
- 6 tablespoons hot chocolate mix

Place The Coffee Shoppe tea bags in bottom of pan. Add milk and heat to just under boiling. Remove tea bags. Place one tablespoon chocolate in each mug and pour one cup of hot minted milk over chocolate. Serve with fresh mint leaf or peppermint stick candy.

The Coffee Shoppe Red Delicious Herbal Spiced Cider

Makes 2 quarts (8 servings).

Caffeine-free.

- 12 The Coffee Shoppe Red Raspberry tea bags
- 2 cups (16 oz.) apple juice concentrate
- 2 oz. lemon juice concentrate
- 1 lemon

Steep 12 The Coffee Shoppe tea bags in 4 cups (32 oz.) of cold water, the apple juice and lemon juice. Heat and serve warm in mugs. Garnish with lemon. Substitute fresh cider for apple juice if desired and 1 cup of honey per batch as sweetener.

Tea Eau-de-vie

Add apple brandy to The Coffee Shoppe Red Delicious Herbal Spiced Cider

TNT - Tea 'n Tequila

Add tequila to The Coffee Shoppe Herbal Spiced Cider. Shake in cocktail shaker and serve over ice.

Chai Blend

A traditional Indian Blend

Serves 6-8.

- 8 The Coffee Shoppe English or Irish Breakfast tea bags
- 8 whole cloves
- 1/4 teaspoon ground cardamom
- 1/2 teaspoon ground ginger
- 1/2 pint half & half or condensed milk
- Honey or sugar as sweetener

Prepare a strong tea using 8 tea bags in 4 cups (32 oz.) boiling water. Steep tea for 5 minutes. Remove tea bags. Add cloves, cardamom and ginger and simmer for 10 minutes. Add half & half or milk and sweeten to taste.

Tea Latte

Makes 6 servings.

****USE YOUR ESPRESSO MAKER TO PREPARE THIS RECIPE**

- 8 English or Irish Breakfast tea bags
- 4 cups (32 oz.) water
- 1 oz. almond syrup
- Whole milk
- Ground nutmeg or chocolate

Prepare a strong tea with 8 tea bags in 4 cups (32 oz.) boiling water. Steep for 5 minutes. Remove tea bags. Pour 5 oz. of hot tea into each tea cup, add almond syrup and stir. Steam whole milk and top tea with 1 tablespoon steamed milk. Garnish with ground nutmeg or chocolate.

Black And White

Makes 6 servings.

This Recipe is an Elegant Interpretation of the Classic Black Tea with Milk

USE YOUR ESPRESSO MAKER TO PREPARE THIS RECIPE!

- 6 Darjeeling or English Breakfast tea bags
- 1 quart whole milk

Prepare a strong brew of tea, using 5 tea bags in 4 cups (32 oz.) boiling water. Steep for 5 minutes. Remove tea bags. Pour 5 oz. of hot tea into each tea cup, top with foamed milk and sweeten to taste

Makes 8 or more servings. Caffeine-free.

Tea Sangria

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4 cups boiling water

- 5 The Coffee Shoppe English Breakfast tea bags
- 2 cups sliced fresh fruit*
- 2 tablespoons sugar
- 2 cups white grape juice

In a teapot, pour boiling water over tea bags; cover and brew 5 minutes. Remove tea bags and cool. In large pitcher, combine fruit with sugar. Pour tea over fruit; stir in juice. Serve in ice filled glasses. Makes 6 10-oz. servings.

* use any combination of apples, peaches, pineapple, oranges or strawberries.

Cactus Cooler

Steep 3 one ounce Red Raspberry Iced Teabags, 1 ounce Traditional Iced Tea bag, and 8 single servings The Coffee Shoppe Peppermint Teabags in 1/2 gallon of boiling water for 5 minutes, then remove teabags.

Add 3 quarts cold water to concentrate.

Add 3 quarts apple juice.

Add 8 ounces lemon juice.

Serve.

Rain Forest Mist

Place 9 one ounce bags Red Raspberry Iced Tea in 1 gallon plastic container.

Pour in 1/2 gallon boiling water and cover. Let steep for 10 minutes.

Fill dispenser with 1 1/2 gallons cold water, 3 quarts cranberry juice, and 1 can (46 ounces) of Dole Pineapple Juice.

After tea has steeped 10 minutes, remove bags, allowing all liquids to drain from bags. Pour tea concentrate into container, stir and serve over ice.

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Cooking with tea and other Coffee Shoppe Tea recipes

Sweet Saute Pears

Yields 4 servings

- 3 medium sized pears, sliced
- 3 Tbsp. brown sugar
- 1 The Coffee Shoppe Apple Cinnamon Tea bag contents
- 1 Lemon Blossom Tea bag contents
- 2 cups raisins
- 5 Tbsp. water

In a nonstick skillet, combine pears, brown sugar, contents of one Apple Cinnamon tea bag and one Lemon Blossom tea bag and water. Cook over medium heat until pears are soft and heated through.

The Coffee Shoppe Lemon Tea Bars

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- 1 1/4 cup all-purpose flour
- 1 1/4 cup powdered sugar
- 3/4 cup softened butter
- 1 pkg. (8 oz) cream cheese
- 1 cup granulated sugar
- 1 cup flaked coconut
- 2 eggs
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 12 Lemon Blossom Tea Bags or about 1 oz loose tea

Mix 1 cup flour with 1/4 cup powdered sugar and 1/2 cup butter until crumbly. Pat into greased 13 x 9 inch baking pan. Bake at 375 degrees for 7 to 10 minutes or until lightly browned.

For filling, combine 1 cup granulated sugar, coconut and cream cheese. Blend well. Beat in eggs, 2 Tbsp. of flour, 1/2 tsp. baking powder, salt, contents of 10 Lemon Blossom Tea bags and 2 Tbsp. melted butter until mixture is well blended. Spread over crust in pan. Return to oven 15 to 20 min. or until set.

For frosting, mix 1 cup powdered sugar, 1 Tbsp. soft butter, 1 Tbsp. lemon juice and the contents of 2 Lemon Blossom tea bags until smooth. Spread over the filled crust while still warm. Cool. Cut.

Lemon Herb Halibut

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1 pound Halibut steak or filet (or other white fish)

- 4 Tbls milk
- 4 Tbls Cooking Sherry (or white wine)
- 1/4 cup sliced mushrooms
- 1/4 cup sliced onions
- salt
- pepper
- garlic powder
- nonstick cooking spray
- 2 Lemon Blossom Tea bags

Preheat oven to 325 degrees

Spray a baking dish with the nonstick spray and place halibut in the dish. Add milk and cooking sherry. Sprinkle with salt, pepper, garlic powder, and the contents of one Lemon Blossom Tea Bag. Place onion and mushroom slices on top of fish. Again sprinkle with salt, pepper, garlic powder and the contents of one Lemon Blossom tea bag. Place lid over the mixture and cook for approximately 25 minutes. Check fish after 20 minutes making sure to not over cook.

The Coffee Shoppe Tea Jelly's

Rose Petal Tea Jelly

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2 oz of Rose bud Tea Blend (about 28 tea bags)

- 2 cups of water
- 3 cups of sugar
- 1/2 cup white grape juice
- 1/2 cup red grape juice
- 2 oz pectin

Peach Jelly

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2 oz of Peach Tea Blend (about 28 tea bags)

- 2 cups of water
- 3 cups of sugar
- 1/2 cup white grape juice
- 1/2 cup Peach juice / drink
- 2 oz pectin

Boil 2 oz of tea in the 2 cups water. Bring to a boil then remove from heat. Let stand for 5 min. Remove tea bags or strain loose tea leaves out if needed. Place tea in a preserving pan or suitable saucepan. Add the juices and pectin. Boil hard for 1 minute. Add the sugar and stir well. Boil mixture hard 1 minute more. Remove from heat.

Test for setting - it should make a soft jelly, not a thick jam. Do this by placing a teaspoonful of the hot mixture on a saucer. Leave it to cool: the surface should wrinkle when pushed with a finger. If it is still runny, return the pan to the heat and continue boiling and testing until the jelly sets.

Ladle the jelly into sterilized glass jars and seal with waxed paper circles and cellophane lids secured with rubber bands. Decorate the tops of the jars with circles of fabric held in place with lengths of ribbon.

Makes about 2 pounds.

Sandra's Fresh Apple Cake

makes 1 loaf

Sister Mary Michael, St. Louis, Missouri

- 1 1/2 c. sugar
- 2 1/2 c. flour
- 3 c. diced apples
- 3/4 c. margarine
- 1 t. soda
- 1 c. chopped nuts
- 2 eggs
- 3/4 t. cinnamon
- 3/4 c. favorite The Coffee Shoppe tea

Preheat oven to 350 degrees. Grease and flour 13" x 9" x 2" pan. Cream sugar & margarine. Beat in eggs. Sift dry ingredients together, add alternately with tea. Fold in apples and nuts. Bake 45 minutes. Glaze when cool, if desired. The Coffee Shoppe spiced or traditional teas are all good in this cake.

Apple Cinnamon Yogurt

Ingredients Needed:

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2 The Coffee Shoppe Apple Cinnamon Tea Bags

- 1 16 oz plain yogurt
- 2 Tbs. Honey (or to taste)

To Prepare:

Open tea bags and mix contents into yogurt. add honey and mix well. Let stand two minutes (to allow the herbs to soften)

The Coffee Shoppe Tea Apple Cinnamon Turkey

Serves 4

Ingredients Needed:

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1 1/2 lbs of Turkey breast fillets, sliced into thin strips.

- 2 Tbs. of butter
- 4 Apples
- 4 The Coffee Shoppe Apple Cinnamon tea bag contents
- 2 tsp. corn starch
- 2/3 cup heavy cream
- 1/3 cup chicken stock

To Prepare:

In a sauce pan, saute' the turkey strips with 2 Tbs. butter and the contents of 2 The Coffee Shoppe Apple Cinnamon tea bags.

Preheat oven to 350 degrees

Add the slices of two apples with the turkey and continue cooking for 1 to 2 minutes.

Add chicken stock and mix. Let simmer for another couple of minutes.

Transfer turkey to casserole dish and garnish the top with contents of 1 Apple Cinnamon tea bag, bake for 40 minutes.

Sauce:

In a small dish blend the cornstarch , cream and contents of 1 apple cinnamon tea bag.

Add this mixture to the casserole and return to the oven for 10 minutes to allow sauce to thicken.

Serve plain, over rice ,over your favorite pasta or with other side dishes.

DropBooks

Apple Sauce With Cinnamon

Ingredients Needed:

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1 The Coffee Shoppe Apple Cinnamon Tea bag

- 1 Cup of non-sweet apple sauce

To Prepare:

In a small bowl, combine 1 cup of apple sauce and the contents of 1 The Coffee Shoppe Tea bag. Mix well with a spoon and let stand one minute. Re-mix and serve.

To Serve:

Spoon into dessert dishes and garnish with fruit or serve alone.

Apple Cinnamon Dessert Sauce

Ingredients Needed:

•

8 The Coffee Shoppe Apple Cinnamon tea bags

- 2 Tbs. Butter
- 2 Tbs. Brown Sugar
- 1/2 cup Water

To Prepare:

In a sauce pan, combine water, butter and brown sugar. Bring to a boil. Add the contents of 8 The Coffee Shoppe Tea Apple Cinnamon tea bags. Mix well. Simmer for 2 minutes. Use as a dessert topping.

Apple Cinnamon Bars

Ingredients Needed:

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- 1 1/4 cup all-purpose flour
- 1 1/4 cup powdered sugar
- 3/4 cup softened butter
- 1 pkg. (8 oz) cream cheese
- 1 cup granulated sugar
- 2 eggs
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 Tbs. water
- 12 The Coffee Shoppe Apple Cinnamon tea bags

To Prepare:

Mix 1 cup flour with 1/4 cup powdered sugar and 1/2 cup butter until crumbly. Pat into a greased 13 x 9 inch baking pan. Bake at 375 degrees for 7 to 10 minutes or until lightly browned.

For the Filling:

Combine 1 cup granulated sugar, coconut and cream cheese. Blend well. Beat in eggs, 2 Tbs. of flour, 1/2 tsp. baking powder, salt, contents of 10 The Coffee Shoppe Apple Cinnamon tea bags and 2 Tbs. melted butter until mixture is well blended. Spread over crust in pan. Return to oven 15 to 20 minutes or until set.

For Frosting:

Mix 1 cup powdered sugar, 1 Tbs. soft butter, 1 Tbs. water and the contents of 2 The Coffee Shoppe Apple Cinnamon tea bags until smooth. Spread over the filled crust while still warm. Let cool

Apple Cinnamon Glazed Ham

Ingredients Needed:

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1 center cut precooked ham approx. 5 lbs. (scored)

- 1 cup corn syrup
- 1/3 cup brown sugar
- 1/2 cup water
- 5 The Coffee Shoppe Tea Apple Cinnamon tea bags
- To Prepare:

Preheat oven to 350 degrees.

Apple Cinnamon Syrup:

Place the 5 Apple Cinnamon tea bags in a tea cup and pour in 1/2 cup of boiling water. Let steep for 4 minutes. Remove tea bags and combine liquid in a sauce pan with corn syrup and brown sugar. Mix well. Bring the sauce to a boil. Let cool

Glazed Ham

Pour syrup over ham and bake for 1 hour or until syrup is evaporated and ham is glazed and browned.

Suggested uses of our Apple Cinnamon Syrup:

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Turkey glaze

- Over pancakes or waffles
- Ice cream topping
- Spread on toast
- Cake or cupcake glaze
- Dip for fresh sliced apples.

Apple Cinnamon Glazed Turkey

Ingredients Needed:

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1 Turkey (10- 15 lb.)

- 2 cups corn syrup
- 2/3 cup brown sugar
- 1 cup water
- 10 The Coffee Shoppe Tea Apple Cinnamon tea bags
- 1 Tsp. olive oil

To Prepare:

Preheat oven to 325 degrees.

Apple Cinnamon Glaze:

Place the 10 Apple Cinnamon tea bags in a tea cup and pour in 1 cup of boiling water. Let steep for 4 minutes. Remove tea bags and combine liquid in a sauce pan with corn syrup and brown sugar. Mix well. Bring the sauce to a boil. Let cool

Cooking Your Turkey

Follow instructions on the outer wrap of the turkey for preparation and cooking time. Place turkey, breast up, in a 12 by 17 inch roasting pan. Baste turkey with 1 cup of Apple Cinnamon glaze. Bake according to instructions on outer wrapper. Half way through baking, glaze turkey once again with the remainder of the Apple Cinnamon glaze. When

turkey has finished cooking, transfer turkey to a serving platter and garnish.

Apple Cinnamon Yogurt Waffles

Ingredients Needed:

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4 The Coffee Shoppe Apple Cinnamon tea bag contents

- 1 16 oz plain yogurt
- 1 Tbs. baking soda
- 1 Tsp. baking powder
- 2 cups all purpose flour
- 1/4 cup water
- 2 eggs

To Prepare:

Open tea bags and mix contents into yogurt. add eggs and water. Mix well. Slowly add all dry ingredients and mix until well blended.

Cook waffles as directed by the manufacture of your waffle iron.

Apple Cinnamon Stuffing

Ingredients Needed:

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7 1/2 oz unseasoned bread cubes

- 4 The Coffee Shoppe Tea Apple Cinnamon tea bag contents
- 1 Tbs. olive oil
- 2 eggs
- 1 Apple sliced and cubed
- 1/2 cup celery
- 1/2 cup green onions
- 1/2 cup shallots
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 cup water

To Prepare:

In a medium size sauce pan, combine olive oil, celery, green onions and shallots. Cook over medium heat until soft. In a large bowl combine all of the ingredients and mix well.

Bake at 325 degrees for 20 to 30 minutes.

Bake alone or use as a meat stuffing.

Apple Cinnamon Cheese Cake

Ingredients needed:

•

6 The Coffee Shoppe Apple Cinnamon tea bag contents

- 2 8 oz container of cream cheese softened (Fat Free may be used with only a slight difference in appearance and texture.)
- 2 eggs
- 1/2 cup sugar
- 1 6 oz or 9 inch graham cracker pie crust.

To Prepare:

In a large bowl, combine the contents of 6 Apple Cinnamon tea bag contents, cream cheese and sugar. Mix well with an electric mixer. Add eggs and mix until blended. Pour mix into pie crust and bake at 350 degrees for 40 minutes. Cool in refrigerator at least 3 hours.

Apple Cinnamon Shake

Ingredients Needed:

For each 16 oz glass:

- 2 cups vanilla ice cream
- 2 The Coffee Shoppe Apple Cinnamon tea bags
- 1/4 tsp. cinnamon (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve: Top with whipped cream

To Serve: Garnish with whipped cream

Chai Sweet Spicy Sauce Over Cornish Game Hen

Ingredients Needed:

•

2-4 Cornish game hens, thawed

- 8 oz Chai sauce

To Prepare:

Chai Sauce: Makes 8 oz

Ingredients needed:

•

4 The Coffee Shoppe Tea Chai Spice tea bags

- 1 cup corn syrup

- 1/3 cup brown sugar
- 1/2 cup water

To Prepare:

Place the 4 Chai Spice tea bags in a tea cup and pour in 1/2 cup of boiling water. Let steep for 4 minutes. Remove tea bags. Add Chai tea concentrate to a sauce pan with corn syrup and brown sugar. Mix well. Bring the sauce to a boil. Let cool. Pour Chai sauce over Cornish game hen and bake at 300 degrees until done. Approx. 40 minutes to 1 hour. During baking, baste hen 2 to 3 times.

For an added touch, stuff hens with Chai stuffing before applying Chai sauce and baking.

Chai Spice Stuffing

Ingredients Needed:

•

- 7 1/2 oz unseasoned bread cubes
- 4 The Coffee Shoppe Tea Chai Spice tea bags
- 1 Tbs. olive oil
- 2 eggs
- 1/2 cup celery
- 1/2 cup green onions
- 1/2 cup shallots
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 cup water

To Prepare:

Place the 4 Chai Spice tea bags in a cup and pour in 1/2 cup boiling water. Allow to steep 5 minutes. Remove tea bags. In a medium size sauce pan, combine olive oil, celery, green onions and shallots. Cook over medium heat until soft. In a large bowl combine bread crumbs, saute vegetables and Chai Spice concentrate. Mix well.

Bake at 300 degrees for approx. 30 minutes . Serve stuffing as a side dish or use as a meat stuffing.

Indian Chai Cheese Cake

Ingredients Needed:

•

- 6 The Coffee Shoppe Tea Chai Spice tea bags
- 2 8 oz container of cream cheese softened (Fat Free may be used with only a slight difference in appearance and texture.)
- 1 egg
- 1/2 cup water
- 1/2 cup sugar

- 1 6 oz or 9 inch graham cracker pie crust.

To Prepare:

Place the six Chai Spice tea bags in a cup with 1/2 cup boiling water . Let steep for 5 minutes. In a large bowl, combine the concentrate of Chai tea, cream cheese and sugar. Blend well with an electric mixer. Add eggs and mix again until blended smooth. Pour mix into pie crust and bake at 350 degrees for 40 minutes. Cool in refrigerator approx. 3 hours or overnight.

Lemon Blossom and Dill Salmon

Ingredients Needed:

-
- 1 3/4 cups salmon, skinned and boned
- 2/3 cup butter, softened
- 2 Lemon Blossom tea bags
- 1 Tbs. of water
- 2 tsp. Chopped fresh dill
- Salt and pepper to taste

To Prepare:

Flake the salmon into a bowl together with butter, lemon blossom herb mix, water and dill. Blend with mixer or food processor until very smooth.

To Serve:

Pour mix into small bowl and serve on platter with bread sticks and/or raw vegetables.

Lemon Blossom Sour Cream

Ingredients Needed:

-
- 1 Lemon Blossom tea bags
- 1 1/2 cup sour cream

To Prepare:

In a small bowl, combine the contents of 1 Lemon Blossom tea bags to 1/2 cup sour cream. Mix well.

To Serve:

Spread over baked potatoes, or use as a seafood dip.

Lemon Blossom Seafood Chowder

Ingredients Needed:

-
- 1 Tbs. olive oil

- 3 cups potatoes, peeled, cubed
- 1 can mushrooms (12 oz)
- 1 12 oz bag scallops (other seafood optional)
- 1 tsp. chicken bouillon
- 1/2 Tsp. salt
- 1/2 Tsp. pepper
- 8 oz cream cheese (Fat Free may be used but additional mixing is needed to make creamy)
- 1/2 condensed milk
- 1 Tbs. butter
- 4 Lemon Blossom tea bag contents
- 2 cups water

To Prepare:

In a large soup pan, add olive oil, potatoes, mushrooms, scallops, chicken bouillon, contents of one Lemon Blossom tea bag, salt and pepper. Cook over medium heat for 20 minutes. While the soup base is cooking, in a small sauce pan combine cream cheese, condensed milk, butter and the contents of 3 Lemon Blossom tea bags. Allow to simmer on low for about 15 minutes, continually mix with a wire brisk until creamy and smooth. Add this mixture to the soup base along with 2 cups water. Mix soup well with large spoon. Reduce heat to low and simmer for another 20 minutes.

Lemon Blossom White Fish

Ingredients Needed:

-
- 1 lb. Fresh / thawed Halibut steak or filet (or any other type of white fish)
- 4 Tbs. Milk
- 4 Tbs. Cooking Sherry (or White Wine)
- 2 Lemon Blossom tea bags
- 1 Cup Sliced Mushrooms
- 1/4 Cup Sliced Shallots (an onion may be substitute)
- Pepper
- Salt
- Garlic Powder

To Prepare:

Preheat oven to 325 degrees. Spray a baking dish with the nonstick spray and place the halibut in the dish. Add milk and cooking sherry. Add a dash of pepper, salt and garlic powder over the fish . Sprinkle the contents of one lemon blossom tea bag over the fish. Place shallots and mushrooms on top of the fish. Again add a dash of pepper, salt, and garlic powder. Sprinkle the contents of the last lemon blossom tea bag over the fish. Cover cooking dish with lid or aluminum foil and cook for approximately 25 minutes. Check fish after 20 minutes making sure not to over cook. When the fish flakes easily when poked with a fork, it is considered ready to serve.

[More Recipes](#)

DropBooks

Blackberry Blaze Yogurt

Ingredients Needed:

-

2 Blackberry Blaze Tea Bags

- 1 16 oz plain yogurt
- 2 Tbs. Honey (or to taste)

To Prepare:

Open tea bags and mix contents into yogurt. Add honey and mix well. Let stand two minutes (to allow the herbs to soften)

Blackberry Blaze Cream Cheese

Ingredients Needed:

-

5 Blackberry Blaze tea bags

- 1 8 oz container of cream cheese

To Prepare:

In a small bowl, combine the contents of 5 Blackberry Blaze tea bags to the 8 oz of cream cheese. Mix well.

To Serve:

Spread over bagels, or crackers

Lemon Blossom Vinaigrette

Ingredients Needed:

-

8 Lemon Blossom Tea Bags

- 1 cup Balsamic Vinegar
- 1/4 cup water
- 1/4 cup Virgin Olive Oil

To Prepare:

In a jar combine all ingredients and shake well. Refrigerate. Great over salads or pasta.

Blackberry Blaze Bars

Ingredients Needed:

-

1 1/4 cup all-purpose flour

- 1 1/4 cup powdered sugar

- 3/4 cup softened butter
- 1 pkg. (8 oz) cream cheese
- 1 cup granulated sugar
- 2 eggs
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1 Tbs. Lemon Juice
- 12 The Coffee Shoppe Blackberry Blaze tea bags

To Prepare:

Mix 1 cup flour with 1/4 cup powdered sugar and 1/2 cup butter until crumbly. Pat into a greased 13 x 9 inch baking pan. Bake at 375 degrees for 7 to 10 minutes or until lightly browned.

For the Filling:

Combine 1 cup granulated sugar, coconut and cream cheese. Blend well. Beat in eggs, 2 Tbs. of flour, 1/2 tsp. baking powder, salt, contents of 10 The Coffee Shoppe Blackberry Blaze tea bags and 2 Tbs. melted butter until mixture is well blended. Spread over crust in pan. Return to oven 15 to 20 minutes or until set.

For Frosting:

Mix 1 cup powdered sugar, 1 Tbs. soft butter, 1 Tbs. lemon juice and the contents of 2 The Coffee Shoppe Blackberry Blaze tea bags until smooth. Spread over the filled crust while still warm. Let cool.

Lemon Blossom Cream Sauce Over Chicken Linguine

Ingredients Needed:

-
- 2 Tbs. olive oil
- 4 boneless skinless chicken breast cut into strips
- 1 16 oz package of mixed frozen vegetables (or fresh if desired)
- 8 oz linguine, cooked and drained
- 1 package (8 oz) cream cheese
- 1/2 cup milk
- 3 Lemon Blossom tea bag contents

To Prepare:

Combine olive oil, chicken and vegetables in a skillet. Sauté over medium heat until chicken is done. Approx. 15 minutes. In a sauce pan combine the contents of 3 Lemon Blossom tea bags, 8 oz cream cheese and 1/2 cup milk. Simmer on low heat until sauce is smooth.

Cook linguine as manufacture instructs. Serve by placing linguine on a platter, top with chicken mixture and then with lemon sauce.

Lemon Blossom / Garlic Sautéed Mushrooms

Ingredients Needed:

•

2 Lemon Blossom tea bag contents

- 4 cups fresh mushrooms
- 3 cups water
- 1 Tbs. fresh garlic clove sliced
- 1 Tbs. butter or margarine

To Prepare:

Combine mushrooms, sliced garlic and water in a sauce pan. Cooked on medium heat until mushrooms are soft to the touch. Drain mushrooms, removing water and garlic slices. Return to sauce pan and add butter and the contents of 3 Lemon Blossom tea bags. Sauté for 5 minutes and serve.

Lemon Blossom Cheese Cake

Ingredients Needed:

•

6 Lemon Blossom tea bag contents

- 2 8 oz container of cream cheese softened (Fat Free may be used with only a slight difference
- in appearance and texture.)
- 2 eggs
- 1/2 cup sugar
- 1 - 6 oz or 9 inch graham cracker pie crust.

To Prepare:

In a large bowl, combine the contents of 6 Lemon Blossom tea bag contents, cream cheese and sugar. Mix well with an electric mixer. Add eggs and blend until smooth. Pour into pie crust and bake at 350 degrees for 40 minutes. Cool in refrigerator for at least 3 hours.

Lemon Blossom and Garlic Mashed Potatoes

Ingredients needed:

•

3 lbs russet potatoes

- 6 Lemon Blossom tea bag contents
- 1 Tbs. finely sliced fresh garlic
- 1/2 cup butter
- 2 Tbs. milk

To Prepare:

Peel potatoes and cut into cubes. In a 5 quart pan add potatoes and enough water to cover potatoes. Add 4 Lemon Blossom tea bags and garlic slices to the water. Bring water to a boil then reduce heat and allow to continue cooking until potatoes can be easily pierced

with a fork.

Lemon Blossom Cheese Cake

Ingredients Needed:

-

6 Lemon Blossom tea bag contents

- 2 8 oz container of cream cheese softened (Fat Free may be used with only a slight difference
- in appearance and texture.)
- 2 eggs
- 1/2 cup sugar
- 1 - 6 oz or 9 inch graham cracker pie crust.

To Prepare:

In a large bowl, combine the contents of 6 Lemon Blossom tea bag contents, cream cheese and sugar. Mix well with an electric mixer. Add eggs and blend until smooth. Pour into pie crust and bake at 350 degrees for 40 minutes. Cool in refrigerator for at least. 3 hours.

Lemon Blossom and Garlic Mashed Potatoes

Ingredients needed:

-

3 lbs russet potatoes

- 6 Lemon Blossom tea bag contents
- 1 Tbs. finely sliced fresh garlic
- 1/2 cup butter
- 2 Tbs. milk

To Prepare:

Peel potatoes and cut into cubes. In a 5 quart pan add potatoes and enough water to cover potatoes. Add 4 Lemon Blossom tea bags and garlic slices to the water. Bring water to a boil then reduce heat and allow to continue cooking until potatoes can be mashed easily. Approx. 1/2 hour.

While draining potatoes, remove tea bags and garlic slices. Place potatoes in a large bowl, add butter, milk and the contents (cut open bag and remove herbs) of 2 Lemon Blossom tea bags. Blend with mixer until smooth.

Lemon Blossom Blaster

Ingredients Needed:

For each 16 oz glass:

•

2 cups vanilla ice cream

- 2 Lemon Blossom tea bags
- 1/4 tsp. lemon juice (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with lemon wedges

Licorice Spice Dessert

Ingredients Needed:

For each 16 oz glass:

•

2 cups vanilla ice cream

- 2 The Coffee Shoppe Licorice Spice tea bags
- 1/4 tsp. cinnamon (optional)

To Prepare:

In a blender, mix ingredients until fully blended. (cut open tea bags and mix contents with ice cream)

To Serve:

Garnish with whipped cream

Mango Basted Beef Chunk Roast

(Slow Baked)

Ingredients Needed:

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1 large beef rump roast (or any other beef roast)

- 8 oz Mango sauce

To Prepare Mango Sauce: Makes 8 oz

Ingredients needed:

•

4 The Coffee Shoppe Tea Mango Passionfruit tea bags

- 1 cup corn syrup
- 1/3 cup brown sugar
- 1/2 cup water

To Prepare:

Place the 4 Mango tea bags in a tea cup and pour in 1/2 cup of boiling water in. Let steep

for 4 minutes. Remove tea bags and add liquid to sauce pan. In a sauce pan combine corn syrup and brown sugar. Mix well. Let simmer 1 minute. Bring the sauce to a boil. Let cool Combine Mango sauce and beef chunk roast in your crock pot. Cook all day on low to 8-10 hours.

Tropical Mango Fruit Salad

Ingredients needed:

-

4 cups whip cream

- 10 The Coffee Shoppe Tea Mango/ Passionfruit tea bag contents
- 1 1/2 cups mango cubes
- 1 1/2 cups pineapple cubes
- 1 1/2 cups strawberries, cut in 1/4
- 1 1/2 cups grapes
- 1 apple, cored and cubed
- 1 orange, peeled, sectioned and sliced or
- 1 / 11 oz can drained mandarin oranges.
- 1 Banana, peeled and sliced
- 3/4 cup shredded coconut

To Prepare:

In a medium size bowl, mix whip cream with the contents of 10 mango tea bags. Let sit at least 20 minutes at room temperature. In a large bowl add all fruits and mix in mango whip cream dressing.

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